



# H A V E L O C K

H O T E L

## STARTERS

### TRIO OF DIPS 15

HOUSEMADE DIPS WITH  
FRESHLY TOASTED PITA

### NACHOS (v) 15

CORN CHIPS, TOMATO SALSA, GUACAMOLE,  
SOUR CREAM & JALAPEÑOS

### BEER BATTERED FRIES 8

### GARLIC BREAD (v) 7

### CRISPY POTATO WEDGES 11

### CHEESE & BACON BREAD 8

## LIGHT MEALS 14

### SALMON BRUSCHETTA

SMOKED SALMON WITH DILL & CAPER CREAM CHEESE,  
ONION, CUCUMBER & ROQUETTE

### CHICKEN WRAP

GRILLED CHICKEN, AVOCADO, TOMATO, ONION, LETTUCE &  
CHIPOTLE AIOLI

### VEGETARIAN WRAP (v)

GRILLED ZUCCHINI, CORN, FETA, TOMATO, ONION, BABY  
SPINACH & CHIPOTLE AIOLI

## GRAZING PLATES TO SHARE

### PAN FRIED HALOUMI WITH LEMON (v & GF) 9

### RISOTTO BALLS (4) (v) 8

### LAMB & FETA MEATBALLS (5) 10

### ZUCCHINI & SWEETCORN FRITTERS (5) (v) 10

### DUCK SPRING ROLLS (3) 12

### SAUTEED BAROSSA CHORIZO & OLIVES 9

### SALT & PEPPER SQUID 11

## SALADS

### CHICKEN & QUINOA 23

GRILLED CHICKEN TENDERLOINS, BEETROOT, PUMPKIN,  
QUINOA, FETA, ROQUETTE WITH STICKY BALSAMIC  
GLAZE

### MIDDLE EASTERN SPICED PEARL

### COUS COUS (v) 21

WITH SUMAC ROASTED EGGPLANT, GRILLED ZUCCHINI,  
SEMI SUNDRIED TOMATO, SMOKED ALMONDS, BABY  
SPINACH & SAFFRON YOGHURT

KITCHEN OPEN 12 - 3PM / 5.30 - 9PM (8.30PM SUN - TUES)

ALL DAY SATURDAY & SUNDAY

\*10% PUBLIC HOLIDAY SURCHARGE

## PUB FAVOURITES

### FISH & CHIPS 16 / 20

CRUMBED GARFISH,  
FRESH GARDEN SALAD, BEER BATTERED FRIES,  
LEMON & TARTARE SAUCE

### SALT & PEPPER SQUID 20

AUSTRALIAN SQUID IN SALT AND PEPPER SEASONING,  
FRESH GARDEN SALAD,  
BEER BATTERED FRIES, LEMON & AIOLI

### CHICKEN FILLET BURGER 20

GRILLED CHICKEN BREAST, BACON, AVOCADO, LETTUCE,  
TOMATO, SWISS CHEESE, AIOLI & BEER BATTERED  
FRIES

### BEEF BURGER 20

HOUSEMADE 100% ANGAS BEEF PATTIE, BACON,  
LETTUCE, TOMATO, PICKLES, SWISS CHEESE, TOMATO  
RELISH & BEER BATTERED FRIES

### STEAK SANDWICH 20

SCOTCH FILLET STEAK, LETTUCE, TOMATO, BRIE, FIG  
&  
ONION JAM & BEER BATTERED FRIES

### BEEF & BLUE CHEESE BURGER 20

HOUSE MADE 100% ANGAS BEEF PATTIE, FIG & ONION  
JAM, GORGONZOLA, ROQUETTE & BEER BATTERED  
FRIES

### CHICKEN OR BEEF SCHNITZEL 21

300GM CRUMBED SEASONED SCHNITZEL,  
FRESH GARDEN SALAD & BEER BATTERED FRIES

## SAUCES

### SELECTION OF GRAVY +2.5

PLAIN GRAVY, PEPPER, MUSHROOM &  
DIANNE OR RED WINE JUS

### PARMIGIANA +3.5

### HAVEY SCHNITTY +3.5

GRILLED BACON, CHEESE, MUSHROOMS, BBQ SAUCE

### DIRTY GRINGO +3.5

CORN CHIPS, TOPPED WITH TOMATO SALSA,  
MELTED CHEESE, GUACAMOLE,  
sour cream & JALAPEÑOS

## MAINS

### VEGETARIAN CURRY (V) 21

SLOW BRAISED POTATO, CHICK PEAS, CAULIFLOWER,  
CASHEWS & BABY SPINACH IN A FRAGRANTLY SPICED  
SOUTHERN INDIAN STYLE COCONUT CREAM SAUCE,  
WITH STEAMED RICE, PAPPADUM & SAFFRON YOGHURT

### BEEF & STOUT PIE 22

SLOW BRAISED BEEF IN A RICH STOUT GRAVY,  
ENCASED IN OUR HOUSE MADE SOUR CREAM PASTRY  
WITH SMASHED PEAS & JUS

### ATLANTIC SALMON FILLET (GF) 28

WITH ROASTED PARSNIP, PEA PUREE WITH DILL AND  
CAPER BUTTER

### CAJUN CHICKEN BREAST (GF) 26

WITH A WARM CORN, SEMI SUNDRIED TOMATO,  
AVOCADO & QUINOA SALAD AND DRIZZLED WITH A  
CHIPOTLE AIOLI

### MEDITERRANEAN MARINATED KANGAROO 29

WITH GRILLED ASPARAGUS, BLACK TRUFFLE MASHED  
POTATO, CRISPY PROSCIUTTO & JUS

### GRASS FED SCOTCH FILLET (300GM) 38

MASHED POTATO & ROASTED PUMPKIN (GF) OR FRESH  
GARDEN SALAD & BEER BATTERED FRIES

## SIDES

### STEAMED VEGETABLES (V & GF) 6

### GREEK SALAD (V & GF) 7

### ROAST PUMPKIN (V & GF) 6

### MASHED POTATO (V & GF) 6

### ONION RINGS (V) 6

### SIDE OF FRIES (V) 3



## KIDS MENU

### **NUGGETS & CHIPS 9**

TENDER CHICKEN NUGGETS, GOLDEN FRIES, FRESH GARDEN SALAD & SIDE OF TOMATO SAUCE

### **CHICKEN SCHNITZEL & CHIPS 9**

MINI CHICKEN SCHNITZEL WITH GOLDEN FRIES & FRESH GARDEN SALAD

### **FISH & CHIPS 9**

TENDER FISH FILLETS, GOLDEN FRIES, FRESH GARDEN SALAD & SIDE OF TOMATO SAUCE

### **GRILLED CHICKEN TENDERLOINS 9**

GRILLED CHICKEN TENDERLOINS, GOLDEN FRIES, FRESH GARDEN SALAD & SIDE OF TOMATO SAUCE

### **ICE CREAM SUNDAE 4.5**

COUNTRY STYLE VANILLA ICE CREAM WITH CHOCOLATE SAUCE

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## DESSERTS

### **STICKY DATE & MACADAMIA PUDDING 10**

HOUSEMADE STICKY DATE & MACADAMIA PUDDING, COUNTRY STYLE VANILLA ICE CREAM & BUTTERSCOTCH SAUCE

### **BELGIAN STYLE WAFFLES 10**

WAFFLES SERVED WITH CHOCOLATE SAUCE, VANILLA ICE CREAM & WHIPPED CREAM

### **CHOCOLATE & BAILEYS TART 10**

HOUSEMADE CHOCOLATE & BAILEYS TART SERVED WITH WHIPPED CREAM & FRESH BERRIES

### **CRUSHED NUT SUNDAE 9**

VANILLA ICE CREAM, WARM CHOCOLATE SAUCE, CRUSHED PEANUTS, CHOCOLATE FILLED WAFER & STRAWBERRIES

### **CHEESE PLATE 19**

SMOKED CHEDDAR, BRIE, DRIED FRUIT, QUINCE PASTE, SMOKED ALMONDS, LAVOSH & GRISSINI

